THE CLAIMS

Claim 1 (Original) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,

dispensing a layer of the liquid mixture onto said work surface,

allowing the solid to form from the liquid mixture,

dispensing a preexisting solid onto said formed solid, and

scraping the formed solid from said work surface.

Claim 2 (Original) The method as claimed in claim 1 where said preexisting solid is a hygroscopic food grade material.

Claim 3 (Original) The method as claimed in claim 1 where said preexisting solid is a non-hygroscopic food grade material.

Claim 4 (Original) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,

dispensing a first layer of a preexisting solid onto said work surface,

dispensing a layer of the liquid mixture onto said dispensed preexisting solid first layer,

allowing a solid to form from the liquid mixture, and

dispensing a second layer of a preexisting solid onto said formed solid.

Claim 5 (Original) The method as claimed in claim 4 where said preexisting solid is a hygroscopic food grade material.

Claim 6 (Original) The method as claimed in claim 4 where said preexisting solid is a non-hygroscopic food grade material.

Claim 7 (Currently Amended) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture consisting essentially of ~~comprising~~ a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a flat horizontal work surface to temperature sufficient to change the selected liquid mixture into the solid,

dispensing a layer of the liquid mixture onto said work surface, and

allowing the solid to form from the liquid mixture.

Claim 8 (Previously presented) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid,

dispensing a layer of a second fat onto said work surface, said second fat having a melting point of greater than 120° F

allowing said second fat to form the solid phase of said second fat,

dispensing a layer of the liquid mixture onto said dispensed solid second fat, and

allowing a solid to form from the liquid mixture.

Claim 9 (Original) The method as claimed in claim 8 where said second fat has a solids fat index profile above the Agglomeration Boundary.

Claim 10 (Previously presented) A method of forming a coated, flaked fat from a liquid mixture comprising a fat said liquid mixture having a solids fat index below the Agglomeration Boundary comprising:

selecting a liquid mixture comprising a fat, said mixture having a solids fat index below the Agglomeration Boundary,

adjusting a generally horizontal flat plate work surface to a temperature sufficient to change the liquid mixture into a solid, dispensing a first layer of a second fat onto said work surface, said second fat having a melting point of greater than 120°F,

allowing said second fat to form the solid phase of said second fat,

dispensing a layer of the liquid mixture onto said dispensed solid second fat,

allowing a solid to form from the liquid mixture,

dispensing a second layer of said second fat onto said work surface, and allowing said second layer of said second fat to form the solid phase of said second fat.

Claim 11 (Previously presented) The method as claimed in claim 10 where said second layer comprises a third fat.

Claim 12 (Original) The method as claimed in claim 10 where said fats of said second fat layers have a solids fat index profile above the Agglomeration Boundary.